

STERLING MARKET

LR • AR • THE PAINT FACTORY

SMALL PLATES

HOUSE PICKLES  	\$5	SMOKED TROUT DIP	\$12
market vegetables		dill, horseradish, bagel chips	
ROASTED PEANUTS   	\$4	WHIPPED RICOTTA DIP	\$9
herbs, garlic, chili		roasted garlic, za'atar, olive oil, lavosh (gluten free by subbing vegetables)	
HOUSE OLIVES   	\$6	TEMPURA FRIED ANP VEGGIES	\$9
citrus, garlic, rosemary (may contain pits)		ANP vegetables, dill & cucumber dip	
DISCO FRIES  	\$16	BUTCHER PLATE	\$18
braised beef, cheddar, pickled chilis, gravy		chef's choice of meats, preserves, cheese, toasted sourdough (add chef's choice sausage for \$3.5)	
SKILLET CORNBREAD  	\$12		
pickled serrano, cheddar, honey			

MAINS

STERLING BURGER	\$18	MUSHROOM TOAST 	\$18
onion jam, gruyere, butter lettuce, spread, milk bun - served with crispy potatoes (gluten free bun available for \$2)		forest mushroom ragout, thyme, ricotta on grilled sourdough (add egg for \$2.50)	
POT ROAST 	\$30	STUFFED PUMPKIN 	\$24
black lager braised short rib, creamy grits, carrots, gravy, chili crisp		Ralston farms wild rice, duck confit, mushrooms, walnuts	
SMOKED CHICKEN SANDWICH	\$16	MARKET STEAK 	\$32
coffee-rye bbq sauce, creamy slaw, dill pickles, benne seed milk bun, served with crispy potatoes (gluten free bun available for \$2)		chimichurri, choice of side *ask your server for featured steak*	
HALF CHICKEN	\$25	SPECIAL: OSSO BUCCO	\$42
Arkansas succotash, roasting jus		For two: red wine braised osso bucco, creamy corn, zucchini & squash gratin, gremolata	

SHAREABLE SIDES

BRAISED COLLARDS 	\$7	ROASTED BRUSSELS SPROUTS	\$7
smoked bacon, pickled serrano		bacon jam, pecorino (vegan without bacon jam)	
ROASTED CARROTS  	\$7	BBQ NAVY BEANS	\$7
yogurt, salsa verde, calabrian chili, herbs (vegan without yogurt)		tasso ham, breadcrumbs, thyme (gluten-free without breadcrumbs)	
CRISPY POTATOES 	\$7	CREAMY CORN 	\$7
triple-cooked potatoes, bearnaise		chives	

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PIZZA

MARGHERITA  
tomato, basil, mozzarella

\$16

JAMON
tomato, country ham, arugula, mozzarella

\$20

FUNGI 
mushroom cream, smoked mushrooms,
roasted shallot, thyme, fontina

\$17

CALABRESE \$19
tomato, oregano, calabrese salami, ricotta

CHORIZO \$19
caramelized pineapple, chorizo, pickled
serrano, oregano, tomato, mozzarella

SALADS

STERLING CAESAR 
romaine, boquerones, garlic croutons,
cracked black pepper, parmesan
(add smoked chicken \$4)

\$7/\$14

THE SIMPLE  
butter lettuce, soft herbs, shallots,
lemon dijon vinaigrette

\$6/\$11

LITTLE GEMS  \$16
smoked chicken, herb breadcrumbs, pickled
red onion, grated egg, cheddar dressing
(vegetarian without chicken)

CRISPY RICE SALAD  \$16
shaved pork loin, fried peanuts, pickled
fresnos, chili jam-lime dressing

DESSERTS

BASQUE CHEESECAKE
seasonal fruit

\$12

CAKE AND ASSORTED PASTRIES
AVAILABLE FROM THE BAKERY

OUR PARTNERS

arkansas natural produce
barnhill orchards
calm and confidence bee keeping
firelight farms
guenther apiary
home place pastures
rabbit ridge farms
war eagle mill

*consuming raw or undercooked meats, poultry, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

** groups of 8 or larger will automatically be charged a 20% gratuity

*** because we have a full bakery, a \$25 cake fee will be charged for outside cakes

**** if you use a credit card, we will charge an additional 3% to help offset processing costs. this amount is not more than what we pay in fees. we do not surcharge debit cards.